## **Red White and Blue Beef Steak**

Chef Michaelangelo (Mick) Rosacci, Tony's Meats & Specialty Foods, Centennial, CO

Servings: 2-3

Ingredients:

1 1/2 pound Colorado Premium Choice or Prime Porterhouse steak, aged for 21-28 days Sea salt
Fresh ground pepper
Fresh garlic
Fresh oregano and/or thyme leaves
1 whole Vada Vada onion (Walla Walla seed, raised in Arvada), sliced
Extra virgin olive oil
Sweet Balsamic vinegar
Colorado Blue Cheese

## **Instructions:**

Season steak with salt, pepper and garlic and rest on countertop while you heat the grill – one side on high, the other side low. Slice onion 3/8 inch thick, place in a plate and drizzle with olive oil and sweet balsamic, sprinkle with salt and pepper.

Begin grilling onion on low portion of the grill, slowly cooking until soft and tender. Once second side is nice and hot, clean and oil grate then add steak. Grill steak for 5-7 minutes or until nicely browned. Turn steak; reduce heat to medium and sprinkle generously with a quality American blue cheese. Cover grill and continue to cook 5 minutes longer, to rare.

Remove steak to a plate, sprinkle with fresh herbs and tent with foil, resting at least five minutes. Slice steak and arrange on plate with onions. Drizzle steak and onions generously with sweet balsamic and sprinkle with more cheese as desired. Serve with rice, potatoes or polenta. – Chef Mick Rosacci, Tony's Meats & Specialty Foods

Wine Pairing: This dish would be perfect with Plum Creek's Grand Mesa (Grand Valley AVA) - a Bordeaux blend harvested in 2001 and bottled in 2004 - but there are only 300 cases. If this is not available, I'd be very happy with Plum Creek's 1999 Redstone Reserve Merlot. The white wine lover should try the Plum Creek Riesling (Grande Valley and West Elks AVA)